



<u>Technical Specification: MC 137 - 133 – BLANCHED UNSELECTED ALMONDS</u>

General Information

Code	137	133	
Description	Blanched unselected almonds		
Origin	Spain		
Shelf Life	12 months		
Net weight	500 kg	25 kg	

Organoleptic Parameters

Colour	Uniform white/yellowish	
Texture	Characteristic consistency	
Flavour / odour	Sweet taste – Free from strange taste & smell	

Ingredient List

Ingredients	
Almonds	





Foreign body control

Metal detection	Fe	1.5 mm
Metal detection	non-Fe	1.5 mm
Metal detection	stainless steel	2.0 mm
Sieved	Mesh size	0.75 - 1.0 - 1.5

Defect Tolerance

Foreign material	Max. 5 pieces per MT
	Free from insects in all its stages
Mouldy kernels	Max. 0.5%
Remaining skin	< 2%
Approx halves	30%
Approx broken	10%

Microbiology (at production)

Moulds	< 1000 cfu/g
Yeasts	< 1000 cfu/g
Salmonella	Absent in 25g
Enterobacteriaceae	< 100 cfu/g
Mesophilic aerobes	< 50000 cfu/g
E. coli	< Absence/g





Physical and chemical characteristics

Aflatoxins B1	< 8 ppb
Aflatoxins B1+B2+G1+G2	< 10 ppb
Moisture	Max X %
Free fatty acid	Max. 0.8%
Peroxide	Max. 3.5 meq/kg fat

Nutritional Values

Average NV	Per 100gr
Energy	2416 kJ / 578 kcal
Fat	51g
Of which saturated	3.9g
Carbohydrates	20g
Of which sugars	4.8g
Fibre	12g
Protein	21g
Salt	1g

The nutritional values above can vary from the labels.

Storage Conditions

Keep cool and dry. For storage conditions once opened please see label.





Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.		Used in the product (incl. as carrier for additives, carry over additives, processing aid).		Able to cross contaminate the product?	
	Yes	No	?	Yes	No
Cereals containing gluten and products thereof		х			Х
(i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)					
Crustaceans and products thereof		х			Х
Eggs and products thereof		х			Х
Fish and products thereof		х			Х
Peanuts and products thereof (inc. oil)		х			Х
Soybeans and products thereof (inc. lecithin)		х			Х
Milk and products thereof (inc. lactose)		х			Х
Nuts and products thereof (incl. oil)					
- Hazelnut		х			Х
- Walnut		х			Х
- Almond	х				
- Cashew		х			Х
- Pecan nut		х			Х
- Brazil nut		х			Х
- Pistachio nut		х			Х
- Macadamia nut		х			Х
Celery and products thereof		х			Х
Mustard and products thereof		х			Х
Sesame and products thereof (inc. oil)		х			Х
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l		Х			Х
expressed as SO2					
Lupine and products thereof		Х			Х
Molluscs and products thereof		Х			Х





Legal Information

The supplier hereby declares that <u>all products</u> delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

<u>Contaminants</u>: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs.

<u>Material and articles coming into contact with food</u>: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

<u>Coating materials</u>: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration:

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011, EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 02/11/2023	Date: 01/02/2024
Version Number	V02.2024